

1ST AND 2ND CATEGORIES		PROCESSES AND PROPERTIES INDEX		3RD AND 4TH CATEGORIES	
<i>ca</i> Saccharification of corn starch by hydrochloric acid at different temperatures. I. E. Sadovyl. <i>Trudy Vsesoyuznogo Nauchno-Issledovatskogo Instituta Khimicheskoi Tekhnologii</i> 3-4, 89-94 (1939).—Conversion of 20% solns. of cornstarch contg. 0.35% proteins, 0.62% fat and 0.1% ash with 0.05% HCl at pH 1.85 was studied in order to det. the accumulation of reducing substances depending upon temp. Iodometric analysis showed that at 110–43°, their accumulation is a unimol. reaction complicated toward the end by decompn. and reversion, owing to which the amt. of reducing substances is somewhat lower than required by the reaction const. The difference between the calcd. and observed amts. of reducing substances approx. indicates the extent of decompn. and reversion. J. G. Tolpin		28			
ASAC-SLA METALLURGICAL LITERATURE CLASSIFICATION					
1ST AND 2ND CATEGORIES		3RD AND 4TH CATEGORIES		5TH AND 6TH CATEGORIES	

SADOVYY, I. Ye.

Relation of rate of crystallization of glucose to basic physical factors. I. B. Sadovyi (Technol. Inst. Food Ind., Leningrad). *Zhur. Priklad. Khim.* 26: 840-50 (1953).—At moderate supersatn. and proper seeding, crystn. of glucose monohydrate in the hexagonal system proceeded below 35°. This is important because the soly. of glucose drops rapidly with temp. and permits a greater yield. The relation of the rate of crystn. to supersatn., temp., and viscosity was investigated. The rate was found to be directly proportional to supersatn., independent of temp. but a power function of the ratio of viscosities of pure and impure satd. solutions. V. N. Bednarski

Leningrad Tech. Inst. Food Ind.

SADOVYY, I.Ye.; CHUBIK, I.A.

Effect of mixing on the rate of glucose crystallization. Izv.vys.
ucheb.zav.pishch.tekh. no.4:90-94 '58. (MIRA 11:11)

1. Leningradskiy tekhnologicheskoy institut pishchevoy promysh-
lennosti, Kafedra tekhnologii konditerskogo proizvodstva.
(Glucose) (Crystallization)

VOL'PER, Izrail' Naumovich; SADOVYY, I.Ye., prof., doktor tekhn.nauk,
red.; GVIRT'S, V.L., ~~tekhn. nauk~~

[Main trends in the development of the food industry of the
U.S.S.R. in the seven-year plan; verbatim report] Ob osnovnykh
napravleniyakh razvitiya pishchevoi promyshlennosti SSSR v semi-
letnem plane; stenogramma doklada. Pod red. I.E.Sadovogo.
Leningrad, Leningr.dom nauchno-tekhn.propagandy, 1960. 29 p.
(MIRA 14:4)

(Food industry)

SADOVYY, I.Ye.

Methods for determining the saturation coefficient. Sakh.prom. 34
no.10:19-20 O '60. (MIRA 13:10)

1. Leningradskiy tekhnologicheskij institut pishchevoy promyshlennosti.
(Sugar manufacture)

84-58-6-28/59

AUTHOR: Sadovyy, V., Engineer

TITLE: The An-10 Aircraft - Air Conditioning and Acoustical and Thermal Insulation (Samolet An-10 - Konditsirovaniye vozdukha i teplo-zvukoizolyatsiya)

PERIODICAL: Grazhdanskaya aviatsiya, 1958, Nr 6, pp 27-28 (USSR)

ABSTRACT: The article gives, in some detail, but in general terms a description of the air conditioning system and the insulation of the new An-10 airliner. The text is accompanied by two diagrams showing the cabin pressure graph during climb and descent, and a cross section of the fuselage showing the arrangement of the air supply system.

1. Aircraft--Insulation 2. Air conditioning equipment

Card 1/1

Reel #482
Sadoyy, V.

END